

# TABOADELLA

## 1255

The exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cercial, made it possible “to design” a Villae white wine that has a unique profile and vibrant acidity - a beautiful testimony to the original terroir!



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### GENERAL

First Vintage: 2019

Owner: Amorim Family

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

### VINE

Grape varieties: Encruzado, Bical and Cercial

Soils: Granitic

Zone: Silvã de Cima, Castendo

Mode of production: Integrated

Harvest: Manual

Average Yield: 4300 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Whole Grape

Fermentation and ageing: stainless steel vats 100% at low temperature

Alcohol: 13,50% Vol.

Bottling: January 2021

Production: 17000 bottles

### 2020 HARVEST

From 8 September to 3 October

Spring was anticipated for the months of January and February. The technical team took the right decision to delay the vegetative cycle. The vines were only pruned in March, thereby preventing production losses caused by the late April frosts in the Dão demarcated wine region. There was higher than normal rainfall during the spring period, which had the positive impact of restoring necessary water levels in the soil and thereby ensured perfect development of the remaining vegetative cycle. The summer was hot anticipating the harvest. Balanced maturation, very concentrated musts. This harvest proved to be generous in quantity and quality of the grape. We were able to create unique wines based on our technical work and knowing how to wait for the right moments, in the search for the best natural balance, combined with careful control of the phenolic ripeness of the grapes. The precision, complexity, concentration and generous fruit, combined with the elegance and fluidity of the musts, enabled us to produce wines with a profile and richness that reflect our unique terroir.

**VILLAE WHITE 2020 | DÃO**

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